

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
Cream Cheese, softened	3 cups (24 oz)	6 cups (3 lb)
Sugar	1 cup (7 oz)	2 cups (14 oz)
Eggs	3 (5.25 oz)	6 (10.5 oz)
Vanilla Extract	1 Tbsp	2 Tbsp
Chocolate Sandwich Cookies	56	112



BROWNIE BATTER

1. Use a mixer with paddle attachment.
2. Pour hot water (120°F) into mixer bowl. Add Fudge Brownie Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 30 more seconds.
6. Scale into greased or paper-lined pan.
7. Place sandwich cookies in a single layer (6 x 8 for half sheet pan) on top of brownie batter. Reserve remaining cookies for crushed topping.

CHEESECAKE BATTER

1. Use a mixer with paddle attachment.
2. Add cream cheese and sugar to bowl.
3. Blend on medium speed** until smooth, about 2 minutes.
4. Add eggs and vanilla extract to bowl.
5. Blend on medium speed** for 2 more minutes.
6. Evenly spread cheesecake batter on top of brownie batter and cookies.
7. Crush reserved cookies (8 per half sheet) and sprinkle evenly over top of cheesecake batter.
8. Bake according to the table below. The edges should be lightly golden brown.
9. Chill for 2 hours before serving.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer and 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6LB BATCH
Half sheet pan	Brownie batter: 3 lb 8 oz Cheesecake batter: 2 lb 3 oz	300°F 35 - 40 minutes	350°F 40 - 45 minutes	2
Full sheet pan	Brownie batter: 7 lb Cheesecake batter: 4 lb 7 oz	300°F 35 - 40 minutes	350°F 40 - 45 minutes	1